

# Lunch Menu

Executive Chef: John Findley

## Appetizers

♥ **Jumbo Shrimp & Lump Crab Cocktail**  
Served on a salad of arugula and shaved fennel, with a house-made vodka cocktail sauce. \$8

**Wild Mushroom Strudel**  
Exotic mushrooms and herbs baked in flaky pastry, drizzled with a walnut butter sauce and served with braised red cabbage. \$7

**Asian Potstickers**  
A filling of chicken and scallions wrapped in a rice noodle, served with a napa cabbage slaw and sweet soy dipping sauce. \$7

## Soups

**Soup of the Day**  
Chef's selection of homemade cream and broth soups.  
Cup: \$3 • Bowl: \$4

U **Roasted Three-Onion Soup**  
Baked with Swiss and Parmesan cheeses. \$4

**Morel Bisque**  
A rich and creamy soup featuring Michigan morels, finished with ramp crème fraîche.  
Cup: \$4 • Bowl: \$6

## Side Salads

♥ **House Salad**  
Organic mixed greens, iceberg lettuce, grape tomatoes, and diced cucumber, with your choice of dressing. \$5

**Classic Caesar Salad**  
Romaine lettuce, cherry tomatoes, seasoned croutons, and Caesar dressing. \$6

**Michigan Harvest Salad**  
Fresh mixed greens topped with morsels of crisp Fuji apples, fresh pears, spiced walnuts, and sun-dried Michigan cherries, topped with a vanilla bean-Chardonnay vinaigrette. \$6



## U-Club's Signature Luncheon Buffet

Feast from our famous Luncheon Buffet, featuring a daily selection of soups, assorted deli salads, seasonal fruits, Chef's selection of two hot entrées, starches and fresh vegetables, miniature pastries and desserts, and the U-Club's signature bread pudding and fruit cobbler. Includes your choice of beverage (regular and decaffeinated coffee, tea, milk, or soft drinks). \$16

## Sandwiches

**Roast Turkey Club**  
Our double-decker sandwich features fresh roast turkey breast, Swiss cheese, lettuce, tomato, crisp applewood smoked bacon, and chive mayonnaise on your choice of bread. Served with cracked black pepper potato chips. \$10

**Chicken or Tuna Salad Sandwich**  
Your choice of Michigan dried cherry and toasted almond chicken salad, or Albacore tuna salad, topped with field greens and sliced tomatoes, on your choice of bread or croissant. Served with cracked black pepper potato chips. \$10

**Beer-Battered Fried Whitefish Po' Boy**  
Fresh Lake Superior whitefish, beer battered and flash fried, served on a fresh-baked hoagie roll with vine-ripened tomatoes, crisp lettuce, and tartar sauce. Served with salt and vinegar shoestring fries. \$12

U **Maryland Lump Crab Cake Melt**  
A signature U-Club crab cake served on a toasted sourdough English muffin with melted Jack cheese, vine-ripened tomatoes, crisp lettuce and apple dill-pomero tartar sauce. Served with shoestring fries. \$14

**Duet of Sandwich, Soup or House Salad**  
One-half of any cold sandwich with a cup of today's soup, fresh fruit cup, or house salad. \$9

## From the Grill

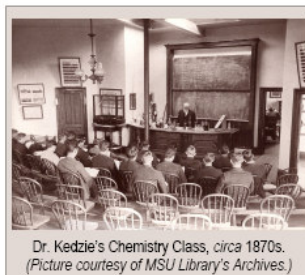
**Grilled Chicken Quesadilla**  
Grilled chicken breast with sautéed peppers and onions, baked between flour tortillas with a blend of three cheeses. Served with black bean salsa, sour cream & guacamole. \$11

**Reuben Panini**  
Thinly sliced corned beef layered with Swiss cheese, sauerkraut, and Thousand Island dressing on grilled deli rye bread. Served with shoestring fries. \$11

**Grilled New York Strip Open-Faced Sandwich**  
Pan-seared choice New York strip covered with caramelized onions and peppers and Black Diamond cheddar cheese, served on a grilled Parmesan Ciabatta roll with horseradish cream and shoestring fries. \$13

**U-Club Featured Flatbread Pizza**  
Each day features a new combination of tasty toppings, sauces, and cheeses on a made-to-order flatbread pizza. Your server will describe today's specialty! \$10

**U-Club Classic Burger**  
One-half pound of char-grilled ground beef served on a freshly baked sourdough bun with lettuce, tomato, and your choice of cheese (provolone, Swiss, cheddar, American, or blue) and toppings (mushrooms, bacon, or sautéed onions). Served with shoestring fries. \$10



Dr. Kedzie's Chemistry Class, circa 1870s.  
(Picture courtesy of MSU Library's Archives.)

## Field of Greens

**Roasted Red & Yellow Beet Salad**  
Crisp Romaine lettuce, Valbreso sheep's milk feta, Fuji apples and roasted red and yellow beets, topped with an aged balsamic reduction and Traverse City cherry syrup. \$12

**Pomegranate Glazed Salmon Salad**  
Atlantic salmon brushed with a pomegranate glaze and grilled, served atop a bed of crisp field greens, topped with sun-dried Michigan cherries, candied pecans, pears, and white cheddar cheese. Served with a homemade pomegranate vinaigrette. \$13

U **Georgia Pecan-Crusted Chicken Salad**  
Pecan-crusted chicken breast served warm over crisp greens, topped with sun-dried Michigan cherries, toasted pecans, pears, and Gorgonzola cheese. Served with a homemade raspberry-maple vinaigrette. \$13

♥ **Seasonal Fruit Salad**  
A seasonal fruit composition, served with our homemade fruit bread and your choice of tuna or chicken salad, cottage cheese, or MSU Dairy sherbet. \$13

**Classic Caesar Salad**  
Crisp romaine lettuce tossed with our delicious Caesar dressing, topped with seasoned croutons, red onions, cherry tomatoes, and freshly grated Parmesan cheese. \$9  
With grilled chicken: \$11  
With grilled salmon: \$12

**Trattoria Salad**  
Crisp field greens tossed with roasted peppers, marinated artichoke hearts, sun-dried cranberries, crumbled Gorgonzola cheese, sourdough croutons, and a roasted tomato balsamic vinaigrette. \$12

♥ These heart-healthy choices have 30% or less calories from fat.  
U University Club Signature Specialty dish.  
Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of food-borne illness.  
Please turn cell phones off/to vibrate and step into the lobby for a call.  
We accept:



Please, no personal checks.

# Lounge Menu

Restaurant Chef: Tom Gisting

## Appetizers

### ♥ Jumbo Shrimp

#### & Lump Crab Cocktail

Served on a salad of arugula and shaved fennel, with a house-made vodka cocktail sauce. \$8

### Fried Surf Clams

Flash-fried tender clams served with house-made tartar and spicy cocktail sauces. \$7

### Irish Nachos

Fried slices of Yukon gold potatoes topped with corned beef, chopped scallions, melted cheeses, sour cream and chives. \$6

### Slow-Roasted Garlic Bulb

A large garlic bulb, roasted to sweet perfection, served with creamy boursin cheese, tangy lemons and baguette Parmesan croutons. \$6

### Lobster Mashed Potato Martini

Butter-poached Maine lobster, fresh chives, and sherry cream, folded into mashed potatoes and topped with a fennel crisp. \$10

### Asian Potstickers

A filling of chicken and scallions wrapped in a rice noodle, served with a napa cabbage slaw and sweet soy dipping sauce. \$7

## Soups

### Soup of the Day

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Cup: \$3 • Bowl: \$4

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## Salads

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### U Georgia Pecan-Crusted Chicken Salad

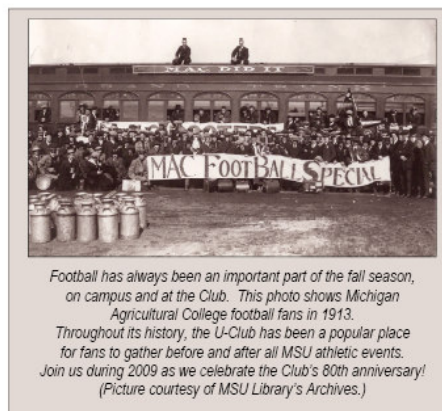
Pecan-crusted chicken breast served warm over crisp greens, topped with sun-dried Michigan cherries, toasted pecans, pears, and Gorgonzola cheese. Served with a homemade raspberry-maple vinaigrette. \$13

### ♥ Seasonal Fruit Salad

A seasonal fruit composition, served with our homemade fruit bread and your choice of tuna or chicken salad, cottage cheese, or MSU Dairy sherbet. \$13

### Classic Caesar Salad

Crisp romaine lettuce tossed with our delicious Caesar dressing, topped with seasoned croutons, red onions, cherry tomatoes, and freshly grated Parmesan cheese. \$9  
With grilled chicken: \$11 • With grilled salmon: \$12



Football has always been an important part of the fall season, on campus and at the Club. This photo shows Michigan Agricultural College football fans in 1913. Throughout its history, the U-Club has been a popular place for fans to gather before and after all MSU athletic events. Join us during 2009 as we celebrate the Club's 80th anniversary! (Picture courtesy of MSU Library's Archives.)

## Sandwiches

### Roast Turkey Club

Our double-decker sandwich features fresh roast turkey breast, Swiss cheese, lettuce, tomato, crisp applewood smoked bacon, and chive mayonnaise on your choice of bread.  
Served with cracked black pepper potato chips. \$10

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### Duet of Sandwich, Soup or House Salad

One-half of any cold sandwich with a cup of today's soup, fresh fruit cup, or house salad. \$9

### U-Club Classic Burger

One-half pound of char-grilled ground beef served on a freshly baked sourdough bun with lettuce, tomato, and your choice of cheese (Provolone, Swiss, Cheddar, American, or Blue) and toppings (Mushrooms, Bacon, or Sautéed Onions). Served with shoestring fries. \$10

## Specialty Drinks

### Apple Cobbler Martini

Maker's Mark bourbon, apple schnapps, apple cider, and ginger ale; garnished with a fresh apple slice. \$6

### Banana Cream Pie Martini

Bacardi rum, crème de banana, Godiva liqueur, and white crème de cacao; garnished with a fresh banana slice. \$6

### Sparkling Lemon Sorbet

A scoop of lemon sorbet with Absolut Citron and sparkling wine; garnished with fresh mint leaves. \$6

### Espresso Martini

Cold espresso, Vanilla Stoli, Kahlua, and white crème de cacao; garnished with espresso beans. \$6

### Pomtini

Absolut Citron, Cointreau, lime juice, and pomegranate juice. \$7

## House Wines

Ask your server for our complete wine list.

### Oak Vineyards Chardonnay

\$5/glass; \$20/bottle

### Oak Vineyards Cabernet

\$5/glass; \$20/bottle

### Oak Vineyards Merlot

\$5/glass; \$20/bottle

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